



DXDD

Dough Docking Press

Docking dough is an important step to both prevent oil absorption and to prevent crust from separating and bubbling. Now docking dough has been made easy. From doughXpress, the manufacturers of the pizzaXpress line of pizza dough presses, comes the DXDD dough docker. Now docking pizza dough is as quick and easy as pressing dough. The DXDD is available with interchangeable 8"-18" docking platens for docking up to an 18" pizza.



DXDD Shown
(Patent Applied For)



FEATURES INCLUDE:

- Interchangeable docking platens.
- Docking platens available in 8", 10", 12", 14", 16" & 18"
- Clean appliance white finish.
- Swing-out upper platen for easy dough placement.
- Marked lower platen for perfect center placement.
- Optional non-stick coated upper and lower platens.
- Shipping weight only 68 lbs.

Call 1-800-835-0606 ext. 205 to speak with a sales associate
www.doughxpress.com



1201 E. 27th Terrace • Pittsburg, KS 66762 • 620-231-8568 • Fax: 866-565-3189
E-Mail: doughxpress@hixcorp.com • Website: www.doughXpress.com



DXDD MANUAL DOUGH DOCKING PRESS SPECIFICATIONS

DIMENSIONS

Width: 16 1/26 inches, 49.91centimeters

Height: 15-1/4 inches, 38.74 centimeters

Depth: 24 inches, 60.96 centimeters

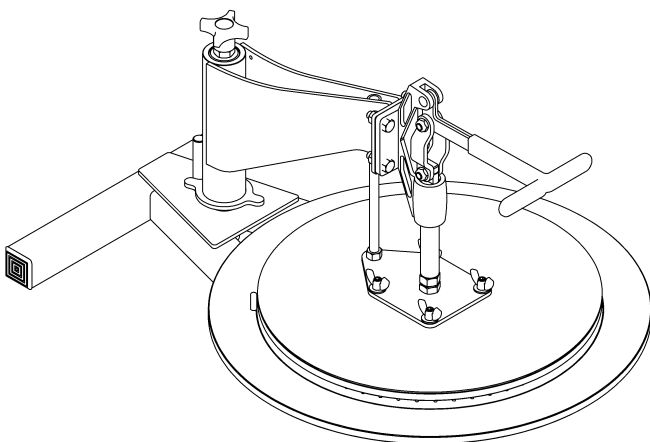
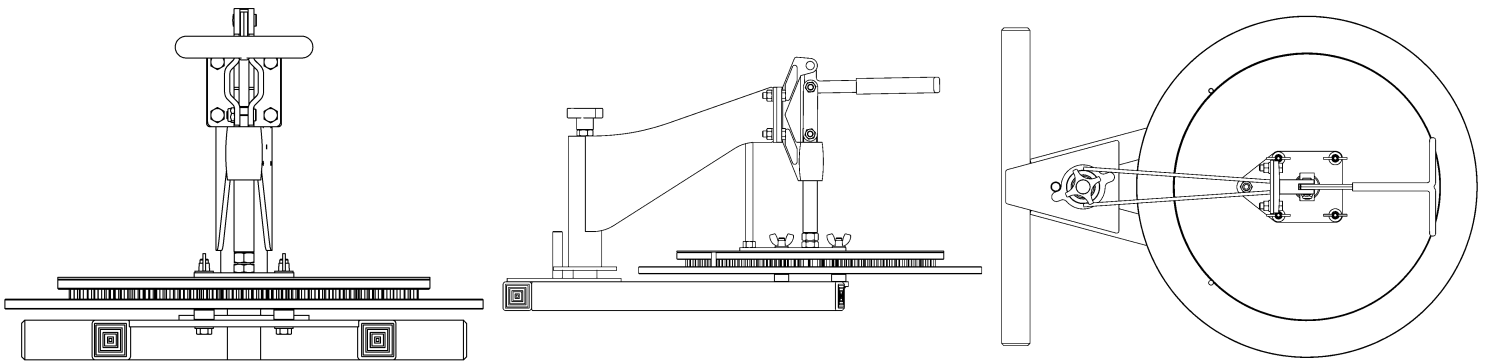
WEIGHT

Press Only: 65 lbs.

Shipping: 68 lbs.

EXTERIOR

Appliance White



Available Through:

HIX CORPORATION
Food Equipment Division

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